



# Sweet Temptations Culinary Trail

Sponsored by the Indiana Foodways Alliance

<http://www.indianafoodways.com>

Pricing is averaged and may be subject to change.

\$ = Sandwiches are under \$5, entrees under \$10

\$\$ = Sandwiches are under \$9, entrees under \$18

\$\$\$ = Lunches \$10 and up, dinners \$18 and up

## **Albanese Candy Factory**

5441 E. U.S. 30 219-947-3070

Merrillville, IN 46410 <http://www.albaneseconfectionery.com>

Albanese channels Willy Wonka's chocolate factory for a sweet experience kids of all ages should not miss. When you enter the front doors, you will hear a splashing sound and smell the deep rich aroma of fresh chocolate. Turn your head to the left, and you'll see the source: a three-story chocolate fountain! Or look straight ahead to the glass walls behind the retail area, where customers can view the multi-colored tubing that conveys the world's best gummi bear flavors to conveyor belts. The Albanese family's patented method for making gummi bears has become an industry standard all over the world. You can even get award-winning army guy gummies. Malted milk balls, roasted nuts and chocolate creams are just a few more of the sweet treats made fresh at Albanese. The Albanese Nut & Candy Outlet, 1910 W. U.S. 30, 219-738-2333, has candy, but not the fun features of the factory.

## **Blu Boy Chocolate Cafe**

112 E. Kirkwood Ave. 812-334-8460

Bloomington, IN 47408 [www.bluboychocolate.com](http://www.bluboychocolate.com)

Chocolate and pastries are the passion of former physician David Fletcher, the pastry chef/owner of tiny downtown Blu Boy. A printed chocolate candy menu includes adventurous flavor pairings such as ancho chile and cinnamon, strawberry and ice wine, dulce de leche and jasmine, along with intense versions of caramel, mint and cherry. These are handmade and painted jewel-like chocolates that share space with homemade cakes, pastries and dense chocolate brownies. A velvety persimmon cheesecake is a seasonal favorite. Shop-blended cocoas and Brown County Coffee are available with your dessert, served at the handful of tiny tables in the storefront space. Open Mon.-Thu. 10 am-6 pm, Fri.-Sat. 10 am-10 pm.

## **Charlie's Caramel Corn & Candy Shop**

427 N. Second St. 812-882-8008

Vincennes, IN 47591 <http://www.charliescaramelcorn.com>

Since 1955, award-winning candies and caramel corn have been made and sold in this little white house. Family photos share wall space with the signature red tins of Charlie's Caramel Corn, and the wide variety of turtles are the No. 1 selling chocolate item. We especially like the chocolate-covered orange peel and the seasonal candies. Open Mon.-Sat. 10 am- 5:30 pm; closed Sun.

### **Cocoa Safari**

118 W. Main St. 812-273-8800  
Madison, IN 47250 <http://www.cocoasafarichocolates.com>

Debra Fine's exquisite gourmet chocolates are handmade from the best ingredients, including fresh butter and Guittard chocolate, and no preservatives are used. The chocolate boxes, in milk, dark and white chocolate are reasonably priced works of art, and the silky butter creams meet the highest standards. Deb's homemade marshmallows, old-fashioned sponge candy and caramels with sea salt are unique specialties. They nestle beside her best-selling tortoisés, walnut raisin clusters, and cherry cordials. Truffle flavors change seasonally and may include Myer lemon & thyme, Black Forest or Chai Tea, along with espresso, cheesecake, mint and raspberry. The sparkling aromatic shop is as pretty as the candy here on Main Street in Madison. Open Wed., Thu., Fri. and Sun. 11 am-6 pm; Sat. 10 am-6 pm.

### **DeBrand Chocolatier**

10105 Auburn Park Drive 260-969-8333, ext. 4  
Fort Wayne, IN 46825 <http://www.debrand.com>

Cathy Brand-Beere's world-class chocolate business is one of Indiana's premium culinary trail sites. Started in Cathy's kitchen in 1987, DeBrand's has grown to provide chocolates for Trump Hotels, but is still Fort Wayne's hometown chocolate shop, with a new stone and stucco headquarters full of friendly staff and "chocolate" walls. You'll find a full line of divine chocolate candy as well as chocolate beverages and gourmet coffees, desserts, ice creams and toppings just inside the front door. Tours are offered Tuesday at 10 a.m. and Thursday at 1 p.m. and at additional seasonal times. Open Mon.-Thu. 7 am-9 pm, Fri. 7 am-10:30 pm, Sat. 10 am-10:30 pm, Sun. noon-6 pm. Other Fort Wayne stores are located at 5608 Coldwater Road, 4110 W. Jefferson Blvd. in the Jefferson Pointe Mall and at the Fort Wayne Airport.

### **Farmland Chocolates at Tanglevine Crossing**

110 N. Main St. 765-468-6958  
Farmland, IN 47340 <http://www.tanglevinecrossing.com>

Cinnamon truffles and silky French chew taffy are among the handmade delights at Tanglevine, a treasure chest of a gift shop and confectionery in charming downtown Farmland. The chocolate-covered cherries, toffee and carmidillos are also worth a stop each time you travel through Randolph County near the Ohio border. Top quality ingredients and loving care go into these carefully made candies that locals often order before they are fashioned. Open Tues.-Sat. 10 am-5 pm; closed Sun.

### **Good's Candy Shop**

1423 W. 53rd St. 765-642-7247  
Anderson, IN 46013 <http://www.goodsandyshop.com>

Randy Good carries on a family business founded in 1940 by his great-aunt, whose 13 original recipes have expanded to more than 100. Most of the candy is made on the premises and includes silky truffles, chocolate covered toffee, peanut brittle, almond bark and premium chocolate creams. Good's Candy Shop is housed in a gingerbread house building just outside of town, with tables out front where you can enjoy Good's latest recipes for its new super-premium ice creams in flavors like peach, lemon and pistachio. Open Mon.-Sat. 10 am-6 pm, Sun. noon-6 pm.

### **Ghyslain Chocolates, Inc.**

350 W. Deerfield Road 866-449-7524  
Union City, IN 47390 <http://www.ghyslain.com>

Ghyslain Maurais brought his old world candy and pastry making skills from Quebec to Eastern Indiana and presides over an aromatic candy kitchen where chocolate is elevated to fine art. (We always knew it belonged on a pedestal!) The beautifully painted chocolate turtles and truffles glow in their gold boxes and melt in your mouth. Plump marzipan fruits and pastries make still life tableaus in the display cases. And the

croissants! Let's just say Ghyslain is a certified French pastry chef and candymaker who has worked in the finest five-star hotels throughout the world before settling down with his wife, Susan, in Union City, to delight Hoosiers with his craft. Tours with taste tests are available at 10 a.m. and 2 p.m. on Monday through Friday or by reservation. Open Mon.-Fri. 8 am-6 pm, Sat. 8 am-3 pm; closed Sun.

### **Lowery's Candies**

6255 W. Kilgore Ave. (IN 32) 800-541-3340

Muncie, IN 47304 <http://www.loweryscandies.com>

Lowery's fine chocolates are hand-dipped with no fillers. Vickie Good's family opened the seasonal candy business downtown in 1941, moved to Rt. 32 in 1964, and Hoosiers have been enjoying nut rolls (vanilla creams rolled in black walnuts), real butter toffee with pecans and those silky wonders, the "Dark Secrets" ever since. The little beige house with brown trim is full of seasonal favorites as well as the tiger paws, creams, nuts, cherries, chews, and pastels they are famous for. Chocolate Easter eggs and Colt's footballs filled with candies are especially popular. Say hello to the dedicated staff while you are there - their artistry makes Lowery's a special place. Open Labor Day to Mother's Day, Mon.-Fri. 9 am -5 :30 pm, Sat. 9 am-5 pm; closed Sun.

### **McCord Candies**

536 Main St. 765-742-4441

Lafayette, IN 47901 <http://www.mccordcandies.com>

McCord Candies, located on Lafayette's downtown square since 1912, is one of the oldest operating soda fountains in Indiana and the Midwest. In addition to its handmade fountain drinks and old-time favorite lunch items, McCord Candies is beloved for its chocolates, fruit slices, snappers, and the famous 9-inch hand-made candy canes that are made each fall and shipped around the world to help make Christmas merry. Locals also favor the chocolate cherry cordials, homemade toffees and peanut butter fudge balls as unique Hoosier treats. Open Mon.-Fri. 9 am-5 pm, Sat. 10 am-4 pm; closed Sun.

### **The Mercantile**

314 Ferry St. 812-427-2445

Vevay, IN 47043 <http://www.shopvevay.com>

This old-fashioned general store features the local products and artisan wares of Vevay and Switzerland County. Satterfield Farms all-natural honey candy is one of the unique offerings here, produced by hand with honey from Patriot. The Mercantile also carries the homemade chocolates, fudge, truffles and buckeyes from Coyote Creek Family Farm in nearby Florence, where Shannon Vinson presides over the Coyote Creek Country Café during warmer months when she is not in the candy kitchen. Open Mon.-Sat. 10 am-6 pm, Sun. 11 am-4 pm.

### **Mundt's**

207 W. Main St. 812-265-6171

Madison, IN 47250 <http://www.mundtscandies.com>

Mundt's jewel-toned candy fish are made in the same third-floor kitchen, with most of the original equipment, in the same 1835 building where the Mundt family started this river town confectionery in 1917. The finest ingredients are mixed in huge copper kettles and cooled on long stone tables before being hand-fed into matched brass rollers to create the tangy-sweet treat beloved by generations of Hoosiers. Mundt's is also known for its chocolates and award-winning ice cream, including the "1937 Flood"—a sundae that serves four. Please call in advance because Mundt's observes seasonal hours. Open Mon.-Tues. 10 am-5:30 pm, Thu.-Sat. 10 am-5:30 pm; closed Wed. and Sun.

### **The Party Shop**

413 N. Jefferson St. 260-355-0142  
Huntington, IN <http://www.pecanturtles.com>

Watch the caramel being made in a big copper kettle for the Party Shop's giant pecan, cashew and almond turtles and for the fresh caramel corn in this nostalgic downtown candy store. Hot roasted nuts and beverages, such as smoothies, coffees and teas, are offered year-round, along with cinnamon rolls and muffins, and the Shop uses local apples in the fall to make a full line of gourmet caramel apples as long as the supply lasts. Chocolate covered bananas, buckeyes and strawberries are also seasonal features. Open Mon.-Sat. 7 am-2 pm, Sat. and Sun. 8 am-2 pm.

### **Uncle Henry's Candies at the Cicero Coffee Company**

150 S. Peru St. 317-984-2739  
Cicero, IN 46034 <http://www.unclehenryscandies.com>

Carl Harvey inherited his own Uncle Henry's candy recipes and has been making his signature hand-dipped pecan turtles and pecan logs for 30 years. Six years ago, Carl built a sparkling candy kitchen in Cicero and began selling the distinctive pint and quart tins of candy on the Internet and in local shops. The Cicero Coffee Company carries and sells as many of Uncle Henry's candies as it can stock. The Cicero Coffee Company should have a good supply this winter of the turtle bits, turtle bites and full-sized turtles that keep Hamilton County residents in turtle bliss. Open Mon.-Fri. 7 am-2 pm, Sat. and Sun. 8 am-2 pm.

### ICE CREAM TRAIL

#### **Gelato Da Vinci**

14390 Clay Terrace 317-816-9100  
Carmel, IN 46032

The Colvin family traveled to Italy to learn the art of making the authentic gelato they serve at their Clay Terrace eatery in front of Dick's Sporting Goods. Stop by and sample the wonderful flavors like refreshing green apple, intense chocolate, cake spectacular or decadent Irish cream gelato, best enjoyed in the pleasant dining area dominated by a Tuscan mural, or at the umbrella tables out front under the blue awnings. Ben Colvin says the secret to premium gelato comes from the art of folding, not whipping, so no air is incorporated into the carefully frozen confection. Gelato Da Vinci also prepares real fruit sorbets, such as fresh strawberry, and serves Brilliant Ice Cream. They serve fresh pastries and desserts as well as European and Asian inspired sandwiches, soups and salads. Open Mon. - Thurs. 7 am - 10 pm, Fri. 7 am - 11 pm, Sat. 8 am - 11 pm, Sun. 10 am - 11 pm. \$\$

#### **Split Decisions Ice Cream**

472 Locust 765-34-5576  
Middletown, IN 47356

Nicole Clark serves Old Fashioned Ice Cream products, snack foods and A&W rootbeer in this small town storefront where the walls are painted with 1950's car murals. The Elvis Fluffer Nutter sundae, made with vanilla ice cream, sliced bananas, a silky peanut butter topping, marshmallow topping and a touch of fudge, is a real standout on a menu of hand dipped theme shakes and sundaes. Open Memorial Day through Thanksgiving, Mon. - Fri. 1 - 9 pm, Sat. noon - 8 pm. \$

#### **Chocolate Moose**

401 S. Walnut St. 812-333-0475  
Bloomington, IN

Tim May's grandfather began selling ice cream at the family's diner on this site in the 1950's, beginning a family business that has become Bloomington's landmark Chocolate Moose. Tim's homemade ice cream is

15% butterfat, in original flavors such as Moose Chocolate and Grasshopper. The little walk-up ice cream hut also sells soft serve, Italian ice, snow cones, popcorn, cones, Spanish burgers and a good line of sundaes, blizzards and shakes. As a special treat, small fry and local dogs can get a tiny 24 cent cone with or without candy eyes. Open mid-February to mid-November, 7 days a week, usually 10 am - 10 pm. \$

### **Bub's Burgers and Ice Cream**

210 W. Main St. 317-706-2827

Carmel, IN 46033

<http://bubsburgersandicecream.com>

The burgers may be called Big Ugliers, but the milkshakes are handsome at Bub's. The little yellow house next to the Monon Trail in downtown Carmel is a busy place with friendly service, and the walls are covered with photos of every patron who has conquered the 1 pound burger. The well-seasoned quarter pounder works too, with a side of sloppy fries, maybe with one of the wide selection of bottled beers or iced tea, but you really should try a chocolate milkshake. It has just the right blend of quality ingredients to bring back that soda shop feel from the '60s. The burgers are cooked to order and served on grilled buttered bakery buns. The grilled red onions served on the side retained their crunch, as did the waffle fries served with cheese sauce, sour cream and really good bacon. Portions of other sandwiches and sides are big enough for most people to split, as is the shake. Open seasonal hours. Winter: Sun.-Thu. 11 am-8 pm Fri.-Sat. 11 am-9 pm. \$

### **Ivanhoe's Drive Inn**

979 S. Main St. 765-998-7261

Upland, IN 46989

Ivan Slain purchased a local drive-in back in 1965 and became the king of ice cream in Grant County. Although new flavors of shakes and sundaes are created yearly, the menu always sports 100 choices in each category, along with a full compliment of sandwiches and salads. Current favorites include the Mint Chocolate Chip milkshake and the Turtle sundae, and you can become a member of the 100 Club, which earns you a T-shirt and your name engraved on a plaque in the restaurant for eating 100 different sundaes or shakes. Peach melba, grasshopper, s'mores, cashew crunch, and chocolate peanut butter pretzel are just a few of your delicious choices. Open Mon.-Thu. 10 am-10 pm, Fri. & Sat., 10 am-11 pm, Sun., 2-10 pm. \$

### **Payne's Custard and Coffee Roasting**

4925 Kaybee Dr. 765-998-0668

Gas City, IN 46933

At the bottom of the I-69 exit ramp to Gas City, you can travel a mere 100 yards to the east of the highway, turn in at a hand-lettered sign that says EATS, and visit Payne's. You can get drive through, but it's so much more fun to walk through the little porch festooned with wind chimes and take a deep breath in the coffee scented green and teak living room before ordering premium coffee and treats from owner Stephen Payne at the counter. Caramel frappes, milkshakes, and espresso or classic sundaes are made with old-fashioned frozen custard in vanilla or chocolate. Homemade biscuits and sausage gravy head up a full breakfast menu that includes healthy choices such as oatmeal with strawberries, and feta, spinach, tomato and onion on a toasted bagel. Homemade soups served in bread bowls and daily specials such as Grilled Chicken Lasagna with Spinach Salad are less than \$7. Grilled sandwiches are served on artisan bread and fresh salads on the menu are packed with fresh spinach, vegetables, herbs and Indiana corn. Open Mon.-Fri. 7 am-11 pm, Sat. 7 am-1 am, Sundays 11 am-midnight. \$

### **DeBrand Chocolatier**

10105 Auburn Park Dr. 260-969-8333

Fort Wayne, IN 46835

Cathy Brand-Beere's world-class chocolate business is one of Indiana's star culinary trail sites. Started in Cathy's kitchen in 1987, DeBrand's has grown to provide chocolates for Trump Hotels and the Mirage Wed-

ding Chapel, but is still Fort Wayne's hometown chocolate shop, with a new stone and stucco headquarters full of friendly staff and "chocolate" walls. You'll find a full line of chocolate beverages and gourmet coffees, desserts, ice creams and toppings just inside the front door. Bet you can't leave without buying a \$6 tasting bar in flavors from 82% dark chocolate to raspberry rendezvous, or a half pound box of creams from the Classic Collection. It's hard to resist these artisan chocolates for gift giving. Choices range from the \$2.50 Chocolate Thoughts to the \$72 Connoisseur Collection. Public tours are offered Tuesday at 10 am and Thursday at 1 pm and at additional seasonal times. Open Mon.-Thu. 7 am-9 pm, Fri. 7 am-10:30 pm, Sat. 10 am-10:30 pm and Sun. noon-6 pm. \$\$

### **Good's Candy Shop**

1423 W. 53rd St. 765-642-7247

Anderson, IN 46013

<http://www.goodscandyshop.com>

Randy Good carries on a family business founded in 1940 by his great-aunt, whose 13 original recipes have expanded to over 100. Most of the candy is made on the premises, and include silky truffles, chocolate covered toffee, peanut brittle, almond bark and premium chocolate creams. Good's Candy Shop is housed in a gingerbread house building just outside of town, with tables out front where you can enjoy Good's latest recipes for their new super-premium ice creams in flavors like peach, lemon and pistachio. Open Mon. 10 am-6 pm, Tues.-Sat. 10 am-9 pm, Sun. 1-9 pm. Free daytime tours. \$

### **Jamie's Soda Fountain**

3320 S. Lafountain St. 765-459-5888

Kokomo, IN 46901

The red and white interior of Jamie's sports Coca-Cola curtains and decorations, since proprietor Jim Whitehead says the company has been a great supplier through 23 years. The classic soda fountain serves black raspberry Cokes (very Hoosier) and uses Glovers Ice Cream from Frankfort to make the cones, sodas, floats, shakes and sundaes Jamie's has always been known for in Kokomo. The Cokes and fountain drinks are hand-pumped using original 1950's machines. Some of the servers have worked here for 18 years, and Jim says over 200 local kids have had their first jobs here. He named the place for his grandchildren, Jason and Michelle. Jamie's serves daily specials like beef and noodles and ham and beans, and a regular menu of appetizers, sandwiches, soups and salads. The #1 selling basket is the breaded pork tenderloin, made with pork from White's Meat Market and Hoyt's. The signature sandwich is an old-fashioned grilled ham salad, served with homemade macaroni or combination salad. This is a great place to sample some tried and true Indiana favorite foods. Open Mon.-Sat. 7 am-8 pm, Sun. 11 am-6 pm. \$\$

### **Rogers Diner**

101 E. Main St. 812-265-3841

Madison, IN 47250

Rogers Diner is Madison's traditional malt shop, with black and white tiled floors and an old-fashioned soda fountain. The 1872 brick building on the corner of West and Main began life as a drug store, and the soda fountain has endured, with phosphates, flavored Cokes, banana splits, sodas, sundaes and Indiana gourmet popcorn. Blue plate specials include meatloaf and catfish, and the BLTs, breaded pork tenderloins, club, grilled cheese and fried bologna sandwiches, all served with Rogers famous potato salad, are local favorites. Open Mon.-Sat. 10:30 am-7 pm, Sun. noon-5 pm. \$

### **Frozen Custard**

2319 Wallace Ave. 765-447-6090

Lafayette, IN 47905

<http://www.originalfrozencustard.com>

Kirk Lodde still makes sure the premium frozen custard perfected by his grandfather, Charles Kirkhoff, is the dense, carefully caramelized 10% butterfat product that made its debut at this original location in 1932. The

next-generation 1949 blue neon drive-in igloo is the oldest family-owned and operated drive-in restaurant in town, across the street from the Zoo, the water park and Loeb Stadium. An old-fashioned soda fountain menu features favorite drive-in foods: delicious shakes, sundaes and 12 different flavors of custards, Spanish dogs, giant fish sandwiches, and onion rings. Popo's punch, Wabash Wassail and the Banana-whama are a few of the specialties, along with the famous Dirt Sundae, invented here in 1987. A recent best-seller is a large diet vanilla coke made with Virginia Dare. You can get it at the new (2001) drive through! Open February-November, Mon.- Sat. 11 am-10 pm, Sun. 12 noon-10 pm. \$

### **Zander's Ice Cream**

315 Main St. 812-886-0380  
Vincennes, IN 47591

Vincenne's hometown ice cream stands have been consolidated into a downtown ice cream shop serving breakfast, lunch and dinner in a "bring the outdoors in" atmosphere. Just two doors down from Pea-Fectious, the new version of Zanders still offers their famous cake batter ice cream, along with 23 other seasonal flavors made on the premises. Owners Mike Weber and Tim Shidler have perfected more than 120 ice cream and gelato recipes, and often combine their premium ice creams with coffee or soda to make customized drinks such as the popular "steamed cake batter drink" served hot, of course. Open Mon.-Fri. 8 am-10 pm, Sat. 9 am-10 pm, Sun. 11 am-10 pm. \$